

Foodnity Recipes

Mini Lemon Drizzle Cakes

Delicate bite-size cakes with a zesty lemon drizzle—easy, bright, and wonderfully comforting.

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 1 cup all-purpose flour
- [ ] ½ cup granulated sugar
- [ ] ¼ cup unsalted butter, softened
- [ ] 2 large eggs
- [ ] 2 tbsp fresh lemon zest
- [ ] 2 tbsp lemon juice
- [ ] ½ tsp baking powder
- [ ] ¼ tsp salt

Lemon Drizzle

- [ ] ½ cup powdered sugar
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp lemon zest (optional for extra sparkle)

Instructions

1. Preheat the oven to 350°F (175°C) and line a mini-muffin tin with paper liners.
2. In a bowl, cream the butter and sugar together until pale and fluffy; this takes about 2 minutes.
3. Add the eggs one at a time, beating gently, then fold in the lemon zest and juice.
4. Sift together flour, baking powder, and salt; fold into the wet mixture until just combined.
5. Spoon batter into the liners, filling each about three-quarters full.
6. Bake for 12-15 minutes, until a toothpick inserted comes out clean and the tops are lightly golden.
7. While the cakes cool, whisk powdered sugar with lemon juice to a smooth drizzle; add extra zest if you like extra zing.
8. Drizzle the glaze over each warm cake, let it set for a minute, then serve.

Nutrition per serving

180 kcal	3 g	28 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the glaze thickens too quickly, add a splash more lemon juice.
- For extra sparkle, dust the finished cakes with a pinch of powdered sugar.
- A light hand when folding flour keeps the crumb tender.